

Kiermeier, Friedrich and Rickerl, Elisabeth.
CAUSES OF DISCOLORATION OF STEAMED POTATOES. [1963] 10p (figs omitted) 1 ref
Order from SLA \$1.10

TT-64-10517

Trans. of Z[eitschrift für Lebensmittel-Untersuchung und] Forschung (West Germany) 1955, v. 100, p. 441-449. (Abstract available)

DESCRIPTORS: *Potatoes, Steam, Discoloration, Phenols, Chromatographic analysis,

The occurrence of chlorogenic acid (CGA), caffeic and quinic acids in raw and cooked potatoes and potato sprouts can be determined qualitatively and quantitatively. The identity of CGA from cooked potatoes was checked by color reactions, R_f value, fluorescence, and solubility behavior. CGA -- and also caffeic acid -- comes into consideration as one of the causes of discoloration in cooked potatoes. (Author) (Food, TT, v. 11, no. 9)

TT-64-10517

I. Kiermeier, F.
II. Rickerl, E.

Office of Technical Services

Mold Fungi Isolated From Fruit Jellies, and Jams,
by N. Maltschewsky, 19 p.

GERMAN, per, Zeit Lebensmittel-Untersuchung und-
Forschung, 1955, Vol CII, No 4, pp 236-245.

SLA 59-20157

Sci
Mar 60
Vol 2, No 11

109,595

The Preservation of Foods by Chemical Methods, With
Special Consideration to Problem of Toxicology, by
D. A. A. Messel, 6 pp.

GERMAN, per, Z Lebensm Untersuch u Forsch, Vol CII, 1955,
pp 254-268.

SIA 57-1209

Sci - Chemistry
Mar 58

60, 634

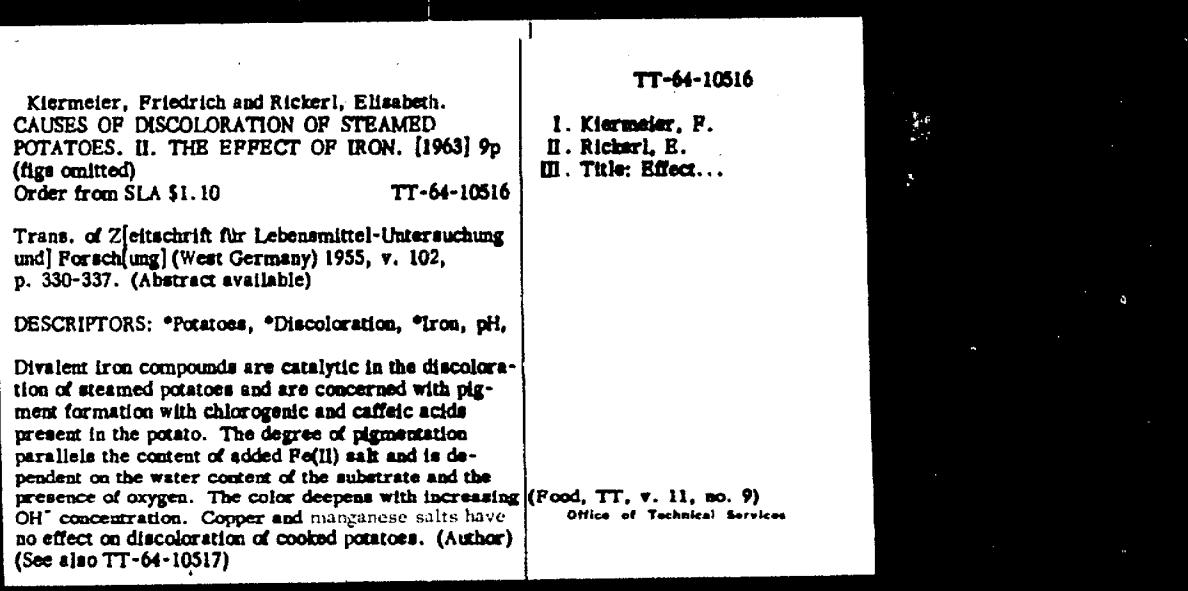
Artificial Ripening of Meat with Papain
Preparations, by W. Partmann, 11 p.

GERMAN, per, Zeit fur Lebensm.-Untersuch und-
Forsch, 1955, Vol CII, No 5, pp 321-329.

SIA 59-20784

Sci
Mar 60
Vol 3, No 1

110, 913



The Determination of Fermented Vinegar and
Synthetic Vinegar by Means of Amino Acids, by
Hugo Schandlerl, Theodor Staudenmayer, 7 p.

GERMAN, per, Zeit fur Lebensmittel-Untersuchung und
Forschung, 1956, Vol CIV, No 1, pp 26-28.

SLA 59-20148

Sci
Mar 60
Vol 2, No 11

109,524

Pyriki, C[onstantin] and Fritzche, J.
ON THE QUESTION OF THE EFFICACY OF FILTER
CIGARETTES. [1962] 22p.
Order from K-H \$27.50

K-H 5131-a

Trans. of Z[eitschrift für] Lebensmittel-[Untersuchung]
u[nd] -Forschung (West Germany) 1956, v. 103,
p. 113-121.

DESCRIPTORS: *Cigarettes, *Particulate filters,
*Smokes, Effectiveness.

(Biological Sciences-- Toxicology, TT, v. 9, no. 2)

62-22658

- I. Pyriki, C.
- II. Fritzche, J.
- III. K-H-5131-a
- IV. Kregel-Hooker Science
Library Associates,
Detroit, Mich.

Office of Technical Services

Concerning the Protein Decomposition by a Culture Extract
of Aspergillus Oryzae and the Biological Value of the
Peptones of Aspergillus, by Herman Specht, 14 p.

GERMAN, per, Zeit fur Lebensmittel-Untersuchung und
Forschung, 1957, Vol CV, No 3, pp 207-210.

SLA 59-20147

Sci
Mar 60
Vol 2, No 11

109,510

The Effect of Inorganic Phosphates on
Animal Albumens, by K. Mohler, F.
Kiermeier.

GERMAN, per, Z. fuer Lebensmittel-
Untersuchung und Forschung, Vol CV,
No 4, 1957, pp 265-274.

CSIRO 3602

Sci - Biol
Feb 62

186. 660

Acker, L. and Diemair, W. ABOUT THE DETERMINATION OF THE EGG CON- TENT OF EGG-DOUGH PRODUCTS. [1963] 15p. 20 refs. Order from SLA \$1.60 63-16497	63-16497 I. Acker, L. II. Diemair, W.	
Trans. of <u>Zeitschrift für Lebensmittel- Untersuchung</u> und -Forschung (West Germany) 1957, v. 105, no. 6, p. 437-445.		
DESCRIPTORS: *Eggs, *Bakery products, Food, Chemical analysis.		
The various methods for the determination of egg con- tent in egg dough products were critically checked with egg dough products of known egg contents. The Radom and Jungkunz method proved most adequate. With the Riffart and Keller process, too low results are some- times obtained for no obvious reason. The total lipid content (obtained with the alcohol-benzene-extraction (Food, TT, v. 10, no. 8) (over)	Office of Technical Services	

DA (TD 3 weeks) (TIL-T-68-11)

R-9431-D

14 May 68

Über die Bestimmung des Schalenanteils in Kakaokerzeugnissen

By: BREDEKRODE, H. van and C. J. REESKAMP

From: Zeitschrift für Lebensmittel Untersuchung und

Forschung 105:461-73, 1957 (13 pp)

German - est for wds:

Please translate and type 1 copy, double-spaced.

No paste-up needed.

On the Ripening of Raw Sausage, II. Bacterial Strains
Isolated From Raw Sausage and Their Importance in the
Ripening Progress, by F. P. Niinivaara, M. S. Pohja,
5 p.

GERMAN, partial trans, per, Zeit fur Lebensmittel-
Untersuchung und-Forschung, 1957, Vol CVI, No 3,
pp 187-196.

SLA 59-20297

Sci
Mar 60
Vol 2, No 11

Hanson, Ernst Georg.

FLUORESCENCE MICROSCOPIC METHOD FOR
OBSERVATION OF GLUTEN FORMATION IN
CEREAL FLOUR DOUGHS. [1963] [8]p. 1 ref.
Order from SLA \$1.10 63-16298

Trans. of Zeitschrift für Lebensmittel-Untersuchung
und Forschung (West Germany) 1957, v. 106, no. 3
p. 196-200.

DESCRIPTORS: *Fluorescence, *Microscopy,
Cereals, Flour, *Bakery products, *Gluten.

It was determined that thiazole yellow is suitable
for the effective color development of cereal protein.
With the aid of this color substance, it is possible
to show the morphological changes which the cereal
protein suffers during treatment of the dough (kneading
and shaping). For each type of bakery goods, an
(Food, TT, v. 10, no. 7) (over)

63-16298

I. Hanson, E. G.

Office of Technical Services

The Water-Binding Capacity of Mammal Muscle,
III. The Effect of Neutral ~~Na~~ Salts, by R.
Zamia.

GERMANY, GDR, Z. fuer Lebensmittel-Untersuchung
und Forschung, Vol CVI, No 4, 1957, pp 231-237.

CEIRO 3853

Sci - Biol
Jul 00

207-480

Biochemistry of Salting Meat, by R. Hamm.
GERMAN, per, Zeit Lebensmitt und Forsch,
Vol 107, No 1, 1958, pp 1-15.
NRC 7692

Sci-B&M
Dec 69

398,203

Determination in Diphenyl in Citrus Fruit,
by H. Boehme.

GERMAN, per, Z fuer Lebensmitteluntersuchung
und Forschung, No 4, 1957, pp 311-318.

GB/96

Sci-Biol & Med Sci
May 63

229, 882

Bacteriostatic (inhibitory) Action of Honey,
by B. Warnecke, H. Duisberg,

GERMAN, per, Zeit fur Lebensmittel-Untersuchung und
-Forschung, Vol CVII, No 4, pp 380-384. 1958,

C.S.I.R.O. 4529

Sci

115,600

May 60

Hanssen, Ernstgeorg; Ihlenfeldt, Rosemarie, and Florian, Georg.
ABOUT THE MICROSCOPICAL DETECTION OF SPICES AND OTHER VEGETABLE ELEMENTS IN FOOD. [1963] 9p. (figs. refs. omitted).
Order from SLA \$1.10 63-16297

Trans. of Zeitschrift fur Lebensmittel-Untersuchung und Forschung (West Germany) 1957, v. 105, no. 5, p. 361-371.

DESCRIPTORS: Microscopy, *Condiments, Food,
*Microphotography, Determination.

The microscopic-histologic investigation is a means of detecting vegetable elements in food. However, it is necessary to prepare the material chemically prior to investigation. For this a method is described which is applicable to numerous foods, (Food, TT, v. 10, no. 7) (over)

63-16297

I. Hanssen, E.
II. Ihlenfeldt, R.
III. Florian, G.

Office of Technical Services

Control of Heat Damage in Honey, by H. Duisberg,
H. Gebalein,

GERMAN, per, Zeit für Lebensmittel-Untersuchung
Und-Forschung, Vol CVII, No 6, pp 489-501. 1958

C.S.I.R.O. 4530

Sci

May 60

115,589

Water Retention By Mammal Muscle. 4. Effect Of
Neutral Salts In Thermal Denaturation by R. Hamm
and R. Grau.

GERMAN, per, Zeitschrift Fur Lebensmittel-Untersuchung Und Forschung, Vol CVIII, No 1, 1958, pp 28-32.

CSIRO Tr 4225

Oct. 62

Water Retention By Mammal Muscle. 5. Effect
Of Salts Of Weak Acids by R. Hamm and R. Grau.

GERMAN, per, Zeitschrift Fur Lebensmittel-Untersuchung Und Forschung, Vol CVIII, No 3, 1958, pp 280-293

CSIRO Tr 4257

Oct. 62

Colorimetric Methods for Determining Sorbic Acid, by H. J. Hardon, D. Visser.

GERMAN, per, Z. fuer Lebensmittel-Untersuchung und Forschung, Vol CXLVIII, No 5, 1958, pp 397-402.

CSIRO

191, 135

Sci - Chem

Apr 62

Nitrogen Balance of Meat During Natural and
Artificial Maturing, by J. Schormüller,
G. Adler,

GERMAN, per, Zeitschrift für Lebensmittel-Untersuchung und
Forschung, Vol CIX, No 1, pp 13-26. 1959,

C.S.I.R.O. 4452

Sci

60-15977

Apr 60

115,337

Biochemistry of Meat Curing. I. Hydration and Rigidity of Beef Muscle, by K. Ravn.

CHEMIE, per, E Peter Lebense-Uttersuch u-Forsch.,
Vol CI, No 2, 1959, pp 113-121.

C.S.I.R.O. 4490

Sci-Chem

May 60

116,187

The Biochemistry of the Maturing of Meat. 2.
Protein Charge and Muscle Hydration, by R. Hamm.

GERMAN, per, Z für Lebensm-Untersuch u -Forsch,
Vol CX, No 3, 1959, pp 227-234.

C.I.R.O. 4536

Sci-Chem

May 60

116,185

J. Schormueller

The Composition of the "Tear Fluid" of
Emmenthaler Cheese.
GERMAN, per, Zeitschrift fuer Lebensmittel-
Untersuchung und - Forschung, Vol 112, 1960,
pp 364-375
NTC 72-12783-06H

sept 72

Stabilization of Vitamin C in Foods. Part I. by
P. Spanyar, E. Kavey.

GERMAN, per, Zeit fuer Lebensmitteluntersuchung
und Forschung, Vol 120, No 1, 1963, pp1-17.

FAC-69-12909-04H

Sci-B&M
Sept 69

391,113

Chemical and Physical Changes in the Heating of Meat. Part I. Effect of Heating in the Presence of Sodium Chloride on the Water-Retaining Capacity and ph-Value of Beef Muscle, by R. Hamm. GERMAN, per, Zeit fuer Lebensmittel-Untersuchung- und Forschung, vol. 117, 1962, pp. 20-23.
NTC 71-11065-06H

August 71

Chemical and Physical Changes in the Heating of Meat. Part II. Influence of Heating on the Binding of Magnesium, Calcium, and Phosphate in Beef Muscle, by R. Hamm.

GERMAN, Zeit fuer Lebensmittel-Untersuchung-und Forschung, vol. 117, 1962, pp. 113-121.

NTC 71-11066-06H

August 1971

Preparation and analysis of natural aromatic substances, by W. Heimann,
GERMAN, per, Zeit fuer Lebensmittel-Untersuchung- und-Forschung, vol. 120, no. 4, 1963, pp. 273-277.
NTC 71-11198-07A

August 1971

The Contraction of Circular Liquid Jets,
by E. Trefftz, 28 pp.
GERMAN, per, Z. Math. Phys., Vol 64, No 1,
1916, pp 34-61.
P911006268
AMC AML-TRANS-532

Sci-Physics
Feb 68

347,495

Some Remarks on Recursively Enumerable Sets,
by V. A. Uspenskiy.

~~REVIEWED~~ GERMAN, per, Z der Mathematischen
Logik, Grundlagen der Mathematika, Vol III,
1957, pp 157-170.

Amer Math Soc

Sci-Math

344,2/5

Sep 63

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Pathological Research on Malformations in Twins,
by L. Liebermann.
GERMAN, per, Z. Med Vererb Konstitutionsfahre.
Vol XXII, 1938, pp 383-417.
*Navy/AMIS

Sc4-B/M
Feb 65

The Smile as an Innate Facial Expression, by O.
Koehler, 16 pp.

GERMAN, per, Zeitschrift fuer Menschen-
Verertung und Konstitutionalehre, Vol. XXXII, 1954,
pp 390-398.

NIH 4-16-60 118,937

Sci - Medicine
Jun 60

Malformations of the Spinal Column and Chorda Anlage
(Experimental Teratogenic and Embryohistological
Investigations in Rabbits), by K. H. Degenhardt,
J. Kladetzky, 76 pp.

GERMAN, per, Z Menschl Vererb u Konstitutionalehre,
Vol XXIII, 1955, pp 151-192.

NIH 8-36

Sci - Med
Sep 59

95, 491

On the Question of the Heritability of Amyotrophic
Lateral Sclerosis, by Walter F. Haberlandt, 13 pp.

Z. Menschl. Vererb. - u Konstitutionstheorie
GERMAN, per, Z Menschl. Vererb - u Konstitutionstheorie,
Vol XXXIV, 1958, pp 523-530.

MIN 3-13

Sci - Med

Apr 59

85,449

Superstructure and E-State in Permalloys,
by F. Pfeifer, I. Pieiffer.

GERMANY, 1964, Zeitschrift fuer Metallkunde,
vol 55, 1964, pp 398-405.

SIA TT-66-11005

332, 223

Sci
Jul 67

(NY-5572)

Automatic Control of Radiometers, by Jiri Macku,
3 pp.

GERMAN, per, Z fuer Maessen, Steuern, Regeln, Vol III,
No 9, 1960, pp 395-398.

JPRS 7892

Efur - Germany

Econ

142,543

Mar 61

(AC-5828)

Hydraulic Installations Made of Interlinking
Structural Elements, by G. F. Berg,

GERMAN, per, ~~Automatisierung~~ Zeitschrift fuer
Messen, Steuern, Regeln, Vol IV, No 2, 1961, pp 51-54.

*JPRS

EEur - East Germany

Econ - Manufacturing, Hydraulic Installation

19 Apr 61

(DC-5827).

Use of Remote-Control Equipment in the Electric-Power Supply, by R. Herzig,

GERMAN, per, Automatisierung, Zeitschrift fuer Messen, Steuern, Regeln, Vol IV, No 2, 1961, pp 59-63.

*JPRS

EEUR - East Germany

Econ - Industrial Development, Remote-Control, Equipment

19 Apr 61

(AC-S-829).

Information on Measuring and Control Equipment,

GERMAN, per, Automatisierung, Zeitschrift fuer
Messen, Steuern, Regeln, Vol IV, No 2, 1961, pp 69-71,
73-75, 77-86.

*JPRS

EEur - East Germany

Econ - Manufacturing

19 Apr 61

Pneumatic Elements for Guidance Control
Technology, by H. Topfner, 12 pp.
GERMAN, per, Z. Maszyn. Stwarka. Roszki.
Vol 5, No 6, 1962, pp 279-282.
P911302467
ABC EC Tr-67-0937

Sci-Elec & Elec Eng.
Sept 67

341,535

Pneumatic Elements for Guidance Control
Technology, by H. Topfer.
GERMAN, per, Zeitschrift fur Maessen, Steuern,
Regeln., Vol 5, No 6, 1962, pp 279-282.
#AEC

Sci - Mech
Jun 67

Examination of Some Time-Optimal Control
Systems of the 2nd Order, by U. Engmann,
XXX 21 pp.

GERMAN, per, Zeitschrift Fuer Messen Steuern
Regeln, No 7, 1962, pp 299-305. 9670305

FID-TT-63-409

Sci - Phys

345, 289

Oct 63

Methods for the Automatic Optimization of
Control Circuits, by R. Schaebitz, 21 pp.

GERMAN, per, Zeitschrift Fuer Messen Steuern
Wageln, No 7, 1962, pp ~~XXX~~ 311-317. 9670305
Regeln,

FED-TT-63-409

Sci - Phys

Oet 63

~~345, 291~~
345, 291

Combination of Methods to Prevent Micro-
biological Spoilage of in Foods, by
M. V. Schalhorn.

GERMAN, per, Z. fuer Lebensmittel-
Untersuchung und Forschung, Vol CIX,
No 5, 1950, pp 400-411.

CSIRO

Sci - Med
Dec 61

125, 784

Importance of Moisture for the Heat
Inactivation of the Apyrase System of
Musculature, by W. Partmann, G. Nemitz.

GERMAN, per, Z. fuer Lebensmittel-
Untersuchung und -Forschung, Vol CX,
No 2, 1959, pp 109-114.

CSIRO 4775

Soc. ~ Biol
Jul. 62

204, 942

Biochemistry of the Maturing Mast III. The
Buffering Capacity of Cattle Muscle.

RÖHMANN, von; Z. fuer Lebensmittel-Untersuchung
und Forschung, Vol CIX, No 4, 1959, pp 357-357.

OSILO 4595

Sci - Biol
Aug 62

207, 391

Hubschen, L.
A NEW INSTRUMENT FOR MOISTURE DETERMINATION ACCORDING TO THE DISTILLATION METHOD. [1962] 6p.
Order from K-H \$7.50

(#1,10) K-H 11363-b
Trans. of Z[eitschrift für] Lebensm[ittel]-Untersuch-[ung] u[nd] -Forsch[ung] (West Germany) 1960, v. 111, p. 371-373.

DESCRIPTORS: *Instrumentation, *Moisture, Moisture meters.

62-17382
63-16885

- I. Hubschen, L.
- II. K-H-11363-b
- III. Kresge-Hooker Science Library Associates, Detroit, Mich.

(Earth Sciences--Meteorology, TT, v. 8, no. 5)

Office of Technical Services

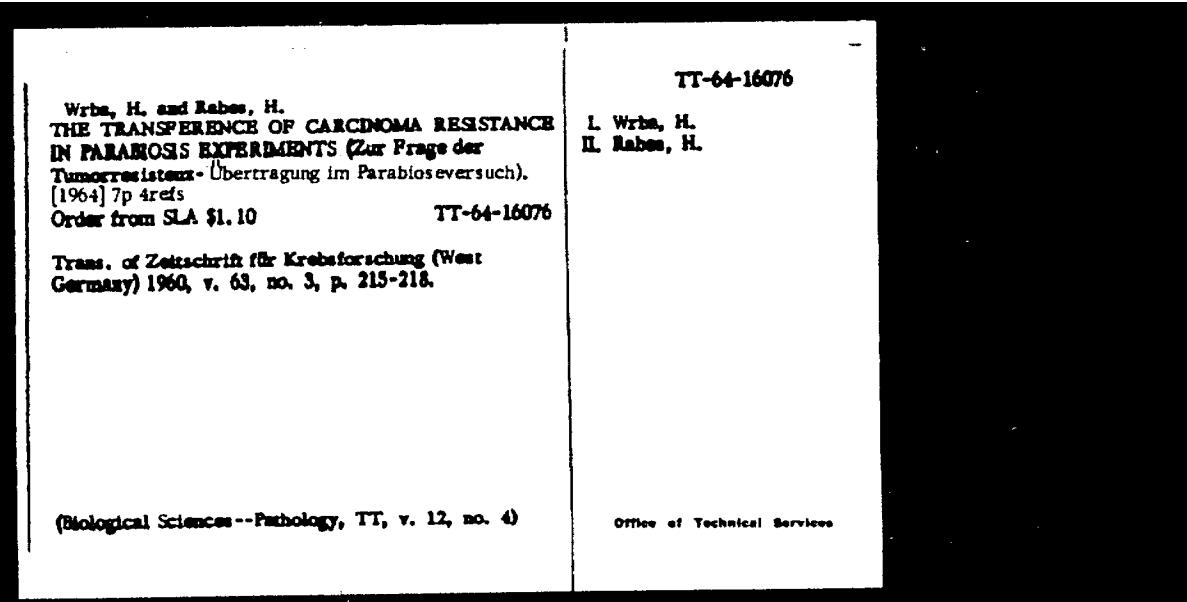
A New Method of Measuring Rigor Mortis,
by G. Hemitz.

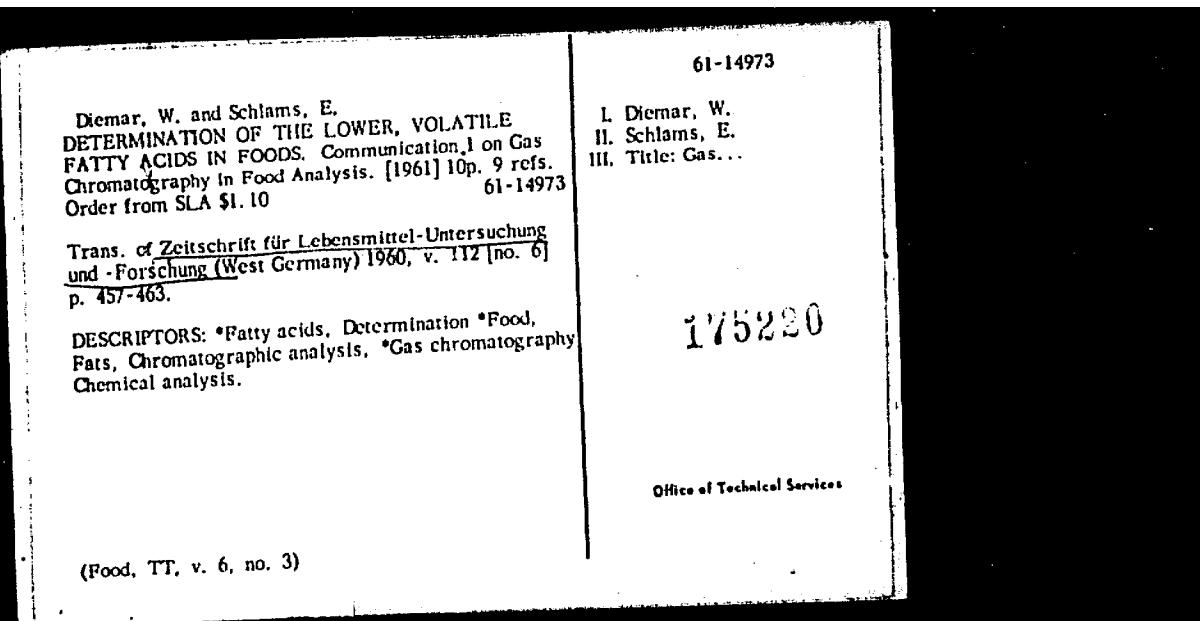
GERMAN, per, Z. fuer Lebensmitteluntersuch. Und
Forsch., Vol CXII, No 4, 1960, pp 261-272.

CSIRO 5316X

Sci - Med
Aug 62

211, 164





Cleleszky, V. and Nagy, F.
DETECTION OF ANTIOXIDANTS IN DIFFERENT
VARIETIES OF POLYETHYLENE. [1962] [11]p.
11 refs.
Order from SLA \$1.60

Trans. of Zeitschrift für Lebensmittel-Untersuchung
und -Forschung (West Germany) 1961, v. 114,
p. 13-18.

DESCRIPTORS: *Antioxidants, Detection, *Polymers,
*Ethylenes, *Plastics, Plastics industry, Permanganates,
Ultraviolet spectroscopy, Absorption spectra

To be able to evaluate polyethylene varieties from the
point of view of food hygiene, a procedure was necessary
with which polyethylene containing antioxidants can be
differentiated from those free of antioxidant. The detection
of the KMnO₄ consumption is unsuitable for this
purpose. Also the ether extract residues give no information
(Materials--Plastics, TT, v. 8, no. 6) (over)

62-14290

I. Cleleszky, V.
II. Nagy, F.

Office of Technical Services

Puschmann, H. and Miller, J. E.
DETERMINATION OF HUMECTANTS IN TOBACCO
PRODUCTS. [1962] 9p.
Order from K-H \$11.25

K-H 11071-e

Trans. of Zeit[schrift] fur Lebensmittel-Untersuchung
und -Forschung (West Germany) 1961, v. 114, no. 4,
p. 298-301.

DESCRIPTORS: *Tobacco, Chemical properties.

62-17591

- I. Title; Humectants
- II. Puschmann, H.
- III. Miller, J. E.
- IV. Kresge-Hooker Science
Library Associates,
Detroit, Mich.

(Chemistry--Analytical, TT, v. 8, no. 8)

Office of Technical Services

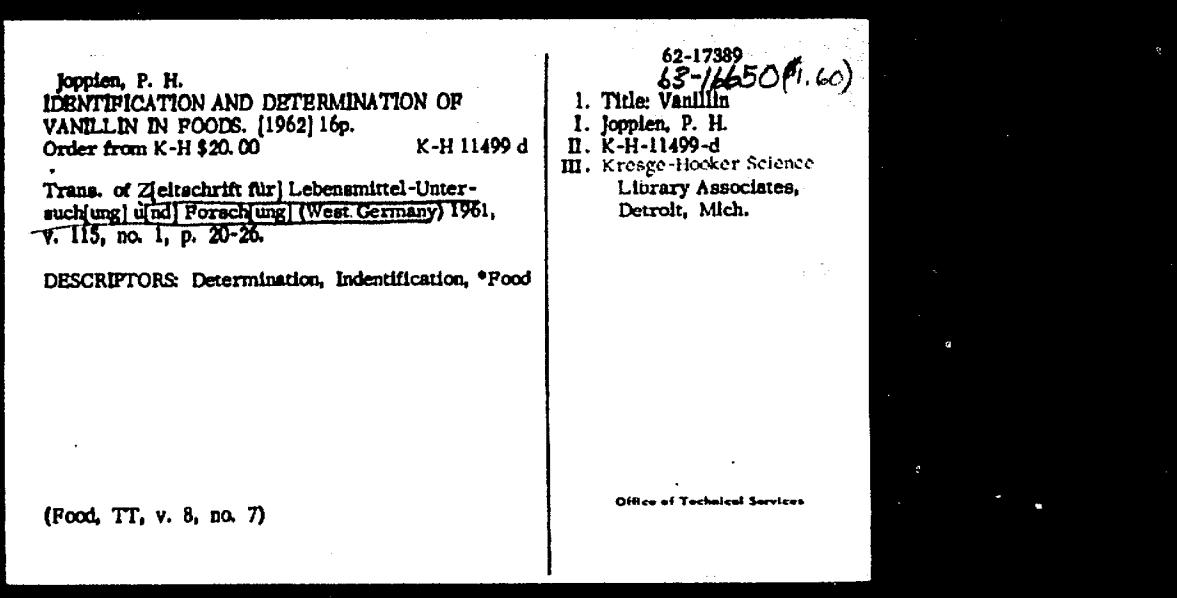
The Calcium Binding Capacity of Peptide Fractions
of Enzymatic Casein Hydrolysates, by
J. Schormüller, R. Fresenius, 20 pp.

GERMAN, per, Z für Lebensmittel Untersuchung
und Forschung, Vol CXIV, No 5, 1961, pp 397-406.

NRCC C-3736

Sci
Mar 62
Vol VII, No 3

188,108



<p>Rehm, H[ans-Jürgen], Wittmann, H., and Stahl, U. THE ANTIMICROBIAL SPECTRUM OF COMBINATIONS OF PRESERVATIVES. Pt. 6 of Investigation of the Action of Preservative Combinations. [1962] 23p 19 refs. Order from SLA \$2.60</p> <p>Trans. of Zeitschrift für Lebensmittel-Untersuchung und Forschung (West Germany) 1961, v. 115, no. 3, p. 244-262.</p> <p>DESCRIPTORS: *Food, *Preservation, Inhibition, Bacteria, Molds, *Absorption spectra, Sorbic acid, *Chemotherapeutic agents.</p> <p>(Food, TT, v. 9, no. 7)</p>	<p>62-18846</p> <p>I. Rehm, H.-J. II. Wittmann, H. III. Stahl, U. IV. Title: Investigation...</p>	
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Office of Technical Service:

Rehm, Hans-Jürgen.

LIMITING INHIBITORY CONCENTRATIONS OF THE
PERMITTED PRESERVATIVES AGAINST MICRO-
ORGANISMS. [1962] 17p. 144 refs.

Order from SLA \$1.60

62-10903

62-10903

I. Rehm, H.-J.

Trans. of Z[eitschrift für] Lebensmittel-Untersuch-
[ung] u[nd]-Forsch[ung] (West Germany) 1961, v. 115,
no. 4, p. 293-309.

DESCRIPTORS: *Food, Storage, Inhibition, *Micro-
organisms, *Additives, *Preservation, Standards.

From a large number of the values, which were taken
from the literature or determined experimentally,
were compiled in tabular form the antimicrobial
spectra of the preservatives permitted in Germany:
sorbic acid, formic acid, benzoic acid, ethyl and
propyl ester of p-hydroxy benzoic acid. The results
obtained in the laboratory experiment of the antimi-
(Food, TT, v. 8, no. 7) (over)

Office of Technical Services

Correlations Between Destruction of Micro-
Organisms and Inactivation of Enzymes Under
Heat Treatment, by M. Lubieniecka-Schelhorn.
GERMAN, per, Z fuer Lebensmittel-Untersuchungen
Und-Forschung, Vol CXVI, No 4, 1962, pp 349-360.
CSIRO/No 6517

Sci - Chem
Apr 64

253,330

Heide, R. F. v. d. and Wouters, O.
DETERMINATION OF ANTOXIDANTS IN POLY-
ETHYLENE BY MEANS OF THIN-LAYER-
CHROMATOGRAPHY. [1963] 6p 6refs
Order from SLA \$1.10

TT-63-20964

TT-63-20964

I. Heide, R. F. v.d.
II. Wouters, O.

Trans. of Zeitschrift für Lebensmittel-Untersuchung
und-Forschung (West Germany) 1962, v. 117,
p. 129-131. (Abstract available)

DESCRIPTORS: *Containers, *Plastic films, *Poly-
ethylene plastics, Additives, *Antioxidants, *Chroma-
tographic analysis,

A method is given according to which antioxidants ex-
isting in polyethylene can be conveniently identified
and determined. All stabilizers are included, except
DLTP, for which no suitable spraying liquid has been
found, up to the present time. For a determination,
one needs 2 grains of the polymerizate. Components
and polymers of low molecular weight have no influ-
(Chemistry-Analytical, TT, v. 11, no. 6) (over)

Office of Technical Services

Chemical and Physical Changes When Meat is
Heated, by R. Hamm, H. Iwata.
GERMAN, per, Zeitschrift fur Lebensmittel-
Untersuchung und Forschung, Vol. 117, No. 1,
1962, pp 20-23-Vol. 117, No. 2, 1962, pp 113-121.
CSIRO/No. 6036

Sci -
Aug 67

335
~~335~~-316

Proteins of the Egg Yolk, by H. D. Belitz.
GERMAN, per, Z. Lebensmittel -Untersuchung
u. Forschung, Vol 119, No 14, 1963, pp
201-209.

NZDIA

Sci -
Jul 67 334,807

Preparation and Analysis of Natural Aromatic
Substances, by W. Heimann, K Strackenbrock.
GERMAN, per, Zeitschrift fur Lebensmitteluntersuchung
und-Forschung, Vol. 120, No. 4, 1963, pp 273-
277
CSIRO/No.7057

Sci
Aug 67 335-691

Rehm, H.-Jürgen.

THE INFLUENCE OF CHEMICAL COMPOUNDS ON
THE ANTIMICROBIAL ACTION OF PRESERVATIVES.
PT. I. INFLUENCE OF VARIOUS GROUPS OF SUB-
STANCES ON THE ACTION OF PRESERVATIVES
AGAINST ASPERGILLUS NIGER, [1963] 18p. 34 refs.
Order from SLA \$1.60

63-18041

I. Rehm, H.-J.
II. Title: Influence ...

Trans. of Zeitschrift für Lebensmittel-Untersuchung
und -Forschung (West Germany) 1963, v. 118, no. 6,
pt. 308-322.

DESCRIPTORS: *Preservation, Food, Fungi, *Phycocyanins,
Sodium compounds, *Chlorides, *Calcium compounds,
Benzoic acids, Sorbic acid, Formates, Esters,
Ethyl radicals, Amino acids, Fatty acids, Fats,
Vitamins, *Organic acids, Alkali metal compounds,
*Coroncides.
(Food, TT, v. 10, no. 9)

(over)

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<p>Bellitz, H. D. PROTEINS OF EGG YOLK (Proteine des Eigeltes) D. A. Sinclair, tr. 1963, 14p 39refs NRC Technical Trans., 1105. Order from NRC \$1.00 NRC-C-4665</p> <p>Trans. of <u>Zeitschrift für Lebensmittel-Untersuchung und -Forschung</u> (West Germany) 1963, v. 119, no. 3, p. 201-210. (Abstract available)</p> <p>DESCRIPTORS: Proteins, *Eggs, *Lipoproteins, *Phosphoproteins, Electrophoresis, Chemical analysis.</p> <p>The most important protein fractions isolated from egg yolk are tabulated along with some of the physical and chemical data. They are divided into three groups: (1) a lipoprotein fraction; (2) a phosphoprotein fraction; (3) a livethia fraction. (Biological Sciences--Biochemistry, TT, v. 11, no. 10)</p>	<p>TT-64-12581</p> <p>I. Bellitz, H. D. II. NRC-TT-1105 III. NRC-C-4665 IV. National Research Council of Canada, Ottawa</p> <p>Office of Technical Services</p>
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EGG YOLK PROTEINS AND THEIR CLEAVAGE
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See also TT-64-12582

TT-64-22014

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p. 492-497. (Abstract available)

DESCRIPTORS: *Eggs, *Proteins, Chemical analysis,
*Phosphoproteins, *Peptides, Decomposition.

Alpha and β -vitellin, two proteins from egg yolk that con-
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and decomposed with pepsin and trypsin. Phosphopep-
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(over)

TT-64-12582

- I. Belitz, H. D.
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- III. NRC-TT-1106
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Order from ATS \$14. 25 ATS-19Q74G

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p. 277-286.

DESCRIPTORS: *Coffee, Aging (Materials) Vaporization,
Reduction (Chemistry), Chemical analysis.

(Food, TT, v. 11, no. 10)

TT-64-12415

I. Pekkarinen, L.
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East Orange, N. J.

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PT. 8. THE BEHAVIOR OF NITROGENOUS COM-
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[Jan 64] 8p
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DESCRIPTORS: *Coffee, Substitutes, Processing,
Nitrogen compounds, Chemical reactions.

(Food, IT, v. 11, no. 10)

TT-64-12394

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III. Title: Behavior...
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Order from SLA \$2.60 62-14494

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1922, v. 14, p. 145-159.

DESCRIPTORS: Metals, Alloys, Density, Tempera-
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- I. Title: Upthrust method
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DESCRIPTORS: *Tin, *Bismuth, Density, *Dila-
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See also 62-14494

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